

## 2017 El Desperado

### Pinot Grigio

Our first ever Vintage of El Desperado was 2011, and will always be known in Australian wine history as the *vintage from hell*, as many vineyards succumb to the wet summer. For the Pawn, we sacrificed making our full range of wines that year to create a brand new style of wine. Although we did not set out to make the **El Desperado** before that vintage, when you taste this wine, by hell you will be glad we did.

This wine shows aromas of Nashi pears and new season white peach with a subtle hint of citrus fruits and sea spray. Once allowed to open up in the glass, it has subtle undertones of fresh-cut spring flowers, Cantaloupe off the knife and is accented by citrus blossom and soft floral notes. On the palate, it has a long textured finish with juicy Honeydew melon and lemon sherbet flavours all entwined with just enough natural acidity to give a clean crisp finish.

**Chess trivia** - In chess, El Desperado is a doomed pawn that seems determined to give itself up to bring about a stalemate when captured, a pawn that is as good as dead and so sets out to do as much damage as possible.

**Goes best with** – It will accompany any Asian inspired cuisine, Vietnamese Pho take-away, or just a slab of King Fish with a sharp knife, a spray of soy sauce and a tube of that really hot wasabi.

**Cellaring Trivia** - This wine is enjoyable young, but with its spicy texture and palate weight, it has the structure to flower into a classic over the next 2 years

**Label Trivia** - For your drinking pleasure, when the Daisy on the label changes to reveal the skull (16°), it indicates the wine will need to be put on ice or back in the fridge.

**Harvest Date** – March 21st, 2017, 4am (way too early!!)

**Vineyard Location** – Macclesfield, Adelaide Hills, South Australia,  
-35.186149, 138.815208

**Harvest Weight** – 8.5 tonnes/hectare

**Clonal Material** – VV13

**Alcohol** – 13 %

**pH** – 3.25

**T.A.** – 6.44



THE PAWN  
Wine Co.

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